

Valentines Menu £29.99 per person

Starters:

Pan Seared Scallops

Pan fried scallops, smoked pancetta, pea puree
And pea shoots

Cream of Tomato Soup

Homemade tomato soup finished with rich Claret wine
Served with fresh warm bread

Ham Hock Terrine

A homemade terrine made from tender Ham Hock, served with toasted sour dough,
red onion marmalade and pickled cucumber

Main Course:

Gressingham Duck Breast

Tender duck breast pan roasted pink sliced and served with Dauphinoise potatoes,
passion fruit sauce and fresh seasonal greens

Mussels

Local mussels cooked in dry white wine with shallots, parsley and cream
served in a large pot with crusty bread

Corn Fed Chicken

Pan fried Chicken Breast, with wild mushrooms and leeks in a cream sauce
and served with new potatoes and fresh vegetables

10oz Chipotle Glazed Sirloin

Char grilled to your liking basted with a chipotle and barbeque glaze, served with onion rings, pan fried
mushrooms, garden peas and homemade chips

Butternut, Quinoa and Emmental Roulade

A suet sponge filled with butternut squash, emmental cheese and quinoa
Served with roasted vine tomatoes, wilted spinach and saute potatoes

Desserts:

Eton Mess (Homemade)(G)

Raspberry & white Belgium chocolate meringue and tangy Raspberries mixed together with fresh Chantilly
cream Served in a tall sundae glass

Big Belgium Chocolate Cake

three layers of chocolate buttermilk sponge filled, side & top masked with Belgian chocolate fudge icing &
cocoa nibs. Side decorated with chocolate shavings & gold honeycomb, finished with a top wave decoration
& sprayed with gold dust

New York Cheesecake

This authentic baked New York cheesecake is rich and creamy, and is topped with a fruit compote and
served with Chantilly cream